



The Best Poultry Doesn't Just Get Good Grades – It Gets USDA Grades!



The USDA Grade A Shield is an added assurance of quality based on standards developed by the United States Department of Agriculture (USDA). The USDA grading service is offered on a voluntary basis to those processing plants interested in providing top quality poultry products. Independent USDA graders officially grade the poultry to determine that it meets these strict quality standards and then give it the Government's stamp of approval: The USDA Grade A Shield.

Officially graded means:

- A USDA grader, an independent third-party, examined and certified that the poultry meets strict U.S. quality standards.
- A USDA grader continuously monitored the poultry throughout processing and packaging to assure quality.
- The poultry passed a comprehensive and strict examination process.
- The grade standards were interpreted and applied uniformly.

USDA graders look for certain qualities before they will certify the poultry can be labeled with the USDA Grade A Shield.

The USDA Grade A Shield means:

- The poultry is plump and meaty, and does not have disjointed or broken bones.
- The poultry skin does not have feathers, cuts, tears or bruises.
- Boneless poultry products are free of bone, cartilage, tendons or bruises.
- The package contents are properly labeled and the net weight is accurate.
- Frozen poultry is not dehydrated and does not have excess moisture in the package.

***So, what should you look for when buying poultry?
The USDA Grade A Shield!***